*Culinary Arts and Hospitality 2 Syllabus 2016-2017*

*Myers Park High School*

Chef Dietrich

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ChefDietrich.weebly.com

“Salt is the only product that changes cuisine. There's a big difference between food that has salt and food without it. If you don't believe that, ask people who can't eat salt.”

–Ferran Adria Master Chef behind El Bulli Restaurant

**Office Hours:**

Before school 6:30am-7:00a and during Lunch. All other times are by appointment only. If you wish to discuss your grade you must do so during appointment times. Grades are **never** discussed during class time, your period or someone else’s.

**Course Objectives:**

This course provides advanced experiences in cold and hot and food production, management (front and back of the house), and service skills. Topics include menu planning, business management, recipe creation/standardization and guest relations. Art, English language arts, mathematics and science are reinforced. Work-based learning strategies appropriate for this course include apprenticeship, cooperative education, entrepreneurship, internship, mentorship, school-based enterprise, service learning and job shadowing. Community service, and leadership activities provide the opportunity to apply essential standards and workplace readiness skills through authentic experiences.

**Course Topics:**

* Management and customer service in the hospitality Industry
* Menu planning and cost control for food service establishments
* Advanced culinary techniques and generating a portfolio with recipe
* Food entrepreneurship culminating with a final project with service to a target audience

**Required Text:**

• All textbooks, handouts worksheets and recipes will be provided.

• Regular viewing and research in cookbooks and magazines will be needed throughout the year, buying is optional. **Libraries are a great asset!**

**Required Course Supplies:**

**3-ring binder** with dividers, pockets and a regular supply of college ruled binder paper. All paper and assignments are to be kept in this notebook and checked weekly. **Failure to have any of these items can result in an overall lower grade.**

**Kitchen Attire:**

Chef jackets, Aprons, and hats are required to be work during the entirety of the lab periods. They are provided, and must be worn per Health Department regulations. Closed toe shoes must also be worn while in the kitchen.

**Assignments:**

All assignments are to be turned in at the beginning of the block the day they are due.

**You will not be able to participate in Labs (cooking) unless ALL homework is turned in. Class time will be NOT be given to finish and turn in homework**

**10% point deduction will be assessed per day the assignment is late, up to 50%**

**It is YOUR responsibility to request make up work after missing a class. All assignments are posted on my Weebly page, ChefDietrich.weebly.com. If you miss a lab day, you will be required to make it up with an alternative assignment. Please see me for the alternative assignment upon your return.**

**Grading: Semester Total**

Lab Reports, Quizzes, book work………………………………………………..30%

Formal Assessments (tests)...........................................................................70%

*I do not fail students, you fail yourselves!*

**All students who have a C+ or lower at any of the given progress report dates will receive a notice.**

Grades are available on Powerschool

**Daily Classroom Procedures:**

• Turn in any assignment the first thing the day it is due in your class, into the INBOX.

• Complete your Bellwork in your notebook. Make sure to include the date and write out the question unless otherwise instructed by Chef.

• Prepare for your lecture, lesson or lab. Follow all instructions as your safety and grades depend on them.

• Clean up your area properly and thoroughly. Failure to do so will result in a deduction of points, deep-cleaning of classroom, call home and in some extreme cases complete removal from the classes and loss of points.

**Classroom Rules:**

• MIs En Place.

• Clean your workstation.

• Clean your Attitude.

• Clean your language. **If you curse you clean.**

**All Myers Park High School rules apply to this classroom.**

**Rule Repercussions:**

*Just as your future or current employer will discipline you, I will do the same.*

1. Verbal warning. Your actions must cease immediately.

2. Written warning. You will be given a referral and you will be sent out of the class. You will not return until a parent or guardian can be reached.

**Classroom Guidelines:**

• Yes Chef.

• No Chef.

• Sorry Chef.

• No stealing.

• Take Ownership.

• Do your own work.

• Be creative.

• Taste everything.

• Everything in its place.

**Lab Donations:**

Myers Park Culinary is pleased to accept cash donations that will provide enhanced learning opportunities for students beyond their customary curriculum needs. Donations are voluntary, but much appreciated. Donation contribution is not a requirement for participating in any CMS educational activity.

If you would like to contribute, we are accepting donations in the amount of $30. Donations will be used for the following: food and supplies for cooking lessons. Checks can be made payable to Myers Park HIgh School- Culinary. A receipt will be given to the student for a donation.

**TO ACKNOWLEDGE RECIEPT AND UNDERSTANDING OF THIS SYLLABUS, PLEASE VISIT THIS LINK AND FILL OUT THE FORM.**

**THIS WILL BE THE FIRST GRADE OF THE TERM.**

**THANK YOU**

**http://bit.ly/DietrichSyllabus1617**